# 95300KA-mn

Glass Ceramic Cooking Surface

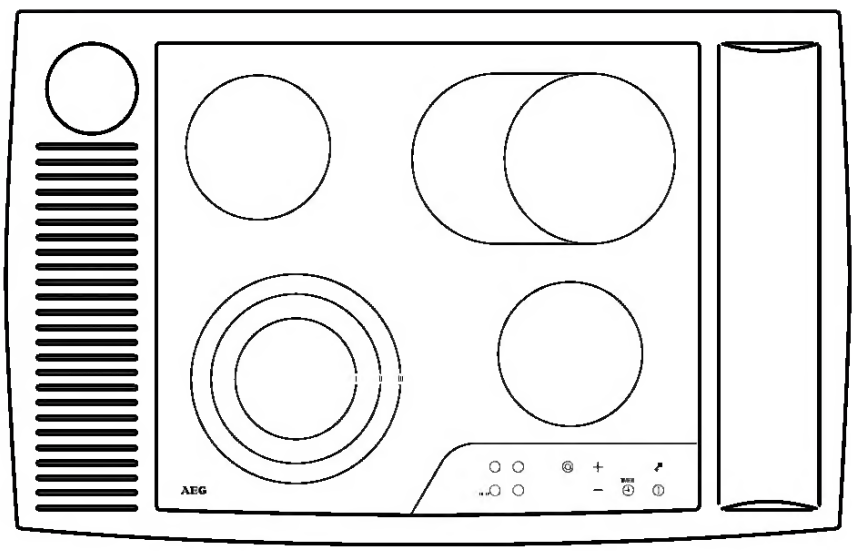
Keramische kookplaat

Table de cuisson vitrocéramique

Operating Instructions/
Installation Instructions

Gebruiksaanwijzing/
Installatieaanwijzingen

Mode d'emploi/
Instructions d'installation

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## Dear customer,

Please read these operating instructions through carefully.
Above all, please take note of the «Safety» section on the first few pages.
Please keep these operating instructions for later reference. Pass them on to any subsequent owner of the appliance.

The warning triangle and/or specific words (**Warning!, Caution!, Important!**) are used to highlight instructions that are important for your safety or for the function of the appliance. It is imperative that these instructions are observed.

1. This symbol guides you step by step when operating the appliance.
2. ...
3. ...

Next to this symbol you receive additional information and practical tips on using the appliance.

Tips and information about the economical and ecological use of the machine are marked with a cloverleaf.

In the event of a malfunction, these operating instructions contain information on how to rectify faults yourself, see the «What to do, if...» section.

In the event of technical problems, our local FACTORY CUSTOMER SERVICE CENTRE is always available to provide assistance (you will find addresses and telephone numbers in the «Customer Service Centres» section).
Please also take note of the contents of the «Service» section.

Printed on paper manufactured with environmentally sound processes.
He who thinks ecologically acts accordingly ...



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# CONTENT

OPERATING INSTRUCTIONS ..... 5

**Safety** ..... **5**

**Disposal** ..... **7**

**Appliance Description** ..... **8**

Control Panel ..... 9

Main "On/Off" button ..... 9

Cooking zone selection ..... 9

"Heat Setting/Residual Heat" display ..... 9

Heat setting selection and ..... 10

"Lock" button and indicator ..... 10

Button/Indicators Triple Zone/Casserole Zone ..... 10

"Timer" button and display field ..... 10

**Cooking zone safety switch** ..... **11**

Releasing the safety switch ..... 11

**Prior to Using for the first Time** ..... **11**

Initial Cleaning ..... 11

**Operation of the cooking surface** ..... **12**

TOUCH CONTROL sensor buttons ..... 12

Switching on the appliance ..... 12

Switching off the appliance ..... 12

Cooking with the automatic warm up function ..... 13

Cooking without the automatic warm up function ..... 14

Locking/unlocking the control panel ..... 14

Switching the triple zone on and off ..... 15

Switching the casserole zone on and off ..... 15

Setting/changing the cooking time ..... 16

Ending the timer function early ..... 17



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**Tables and Tips** ..... **18**
Pans ..... 18
Tips on Saving Energy ..... 18
Tips for cooking with and without the automatic warm up function . 19

**Cleaning and care** ..... **21**
Ceramic Glass ..... 21
Stainless steel surface ..... 22

**What to do if ...** ..... **23**
Remedial action in the case of malfunctions ..... 23

INSTALLATION INSTRUCTIONS ..... 25

**Technical Data** ..... **25**

**Legal stipulations, standards, directives** ..... **26**

**Safety Instructions for the Installer** ..... **27**

**Installing into a kitchen worksurface** ..... **28**

**Electrical connection** ..... **30**

SERVICE ..... 31



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# OPERATING INSTRUCTIONS

## ⚠ Safety

The safety aspects of this appliance comply with the accepted technical standards and the German Appliance Safety Law. However, we also consider it our obligation as a manufacturer to make you aware of the following safety information.

### Electrical Safety

**The new appliance may only be installed and connected up by qualified personnel, according to the manufacturers instructions and to the relevant country standards.**

Repairs to the appliance should only be carried out by approved service engineers. Improper repairs can cause injury or significant malfunction. If your appliance needs repairing, please contact your local AEG Service Force Centre.

If your appliance malfunctions, or fractures, cracks or splits appear:

- switch off all cooking zones,
- Disconnect the hob from the electricity supply.

### Child Safety

The cooking zones will become hot when the hob is in use. Therefore, always keep small children away.

### Safety During Use

This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.

Do not use the hob to heat the room.

Take care when plugging electrical appliances into mains sockets near the hob. Connecting leads must not come into contact with the hot surface.

Overheated fats and oils catch fire quickly. You should supervise cooking when preparing foods in fat or oil (e.g. chips).

Switch the cooking zones off after use.

If a hot pan is placed on a cold cooking zone, and the cooking zone is heated by the pan, no indication is given on the residual heat display.



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## Safety When Cleaning

For safety reasons do not clean the appliance with a steam jet or high pressure cleaner.

Clean the hob in accordance with the maintenance and cleaning instructions in this manual.

## How to Avoid Damage to Your Appliance

Do not use the hob as a work surface or for storage.

Do not use the cooking zones with empty pans, or without pans.

Ceramic glass is insensitive to temperature shock and very robust, however it is not unbreakable. Hard and sharp objects, in particular, can damage the cooking surface if they fall on it.

Do not use cast iron pans or pans with damaged bases that are rough or burred. Scratching may occur when the pans are slid.

Do not place any pans on the hob frame. Scratching may occur or the paint damaged.

Ensure that liquids containing acids, e.g. vinegar, lemon or scale remover do not come into contact with the hob frame, otherwise matt spots will appear.

If sugar or a dish containing sugar comes into contact with a hot cooking zone and then melts, remove the soiling immediately whilst still hot using a scraper. If it cools, damage to the surface may occur on removal.

Keep all items and materials that can melt away from the ceramic glass surface, e.g. plastics, aluminium foil, or oven foils. If something of this nature should melt onto the ceramic glass surface, it must also be removed immediately using the scraper.

If you wish to use special types of pan (e.g. a pressure cooker, simmering pan, wok, etc.), please observe the manufacturer's instructions.

Avoid boiling pans dry. The bases could be irreparably damaged in the process and the glass ceramic cooking surface also damaged.



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# Disposal

## Disposing of the packaging material

- All packaging can be recycled, sheet and hard foam parts are appropriately marked. Please dispose of packaging material and any old appliance with due regard to safety and the environment.

## Information on disposal

- The appliance must not be disposed of in the household rubbish.
- You can obtain information about collection dates or public tips from your local refuse department or council.

**Warning!** Before disposing of old appliances make them inoperable. Cut off the mains cable.



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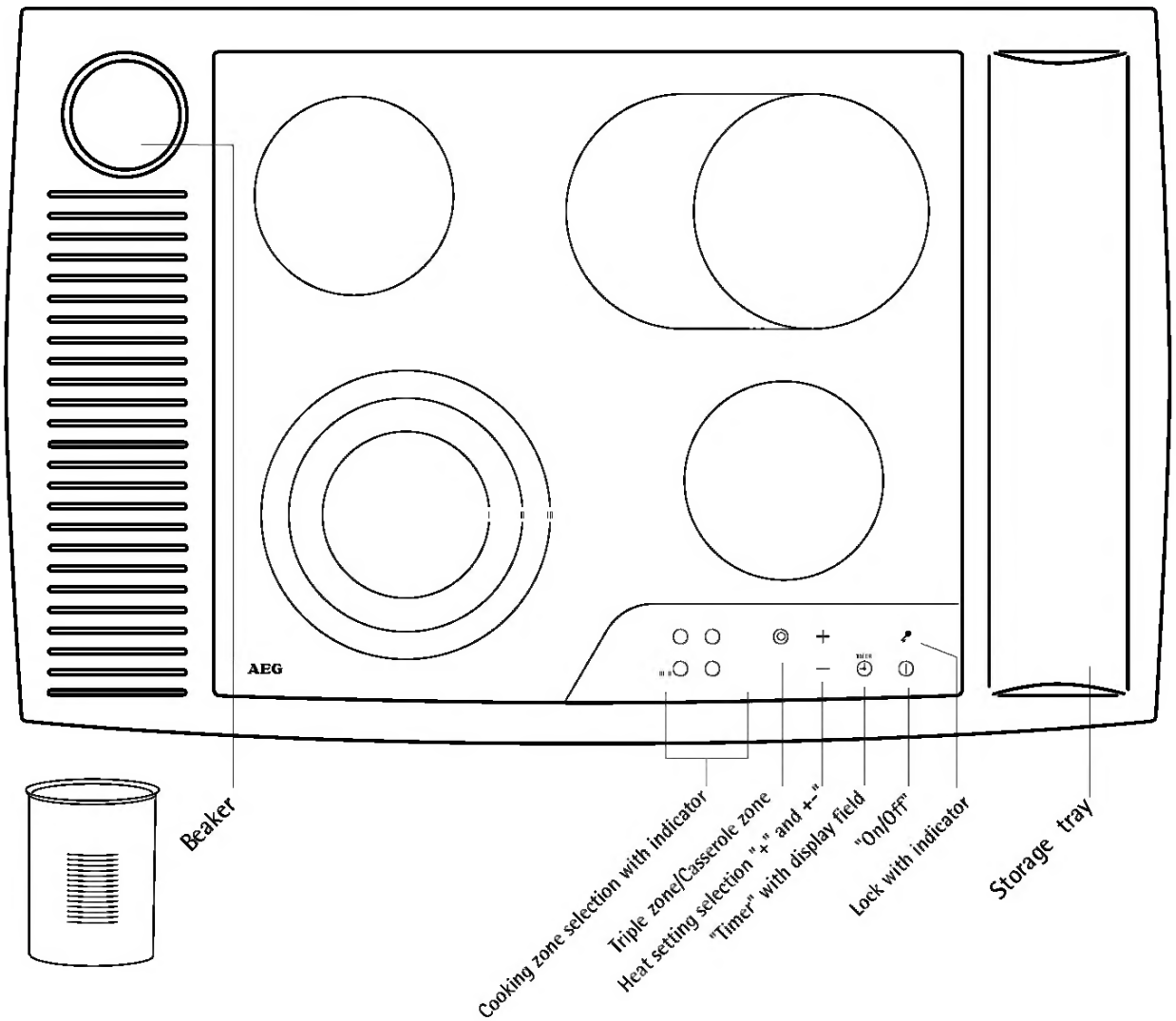
# Appliance Description

## Features of the hob




**Cooking zone dimensions:**

| | |
|---|---|
| rear left: | 145 mm |
| rear right: | 170/265 mm |
| front left: | 210/175/120 mm |
| front right: | 145 mm |



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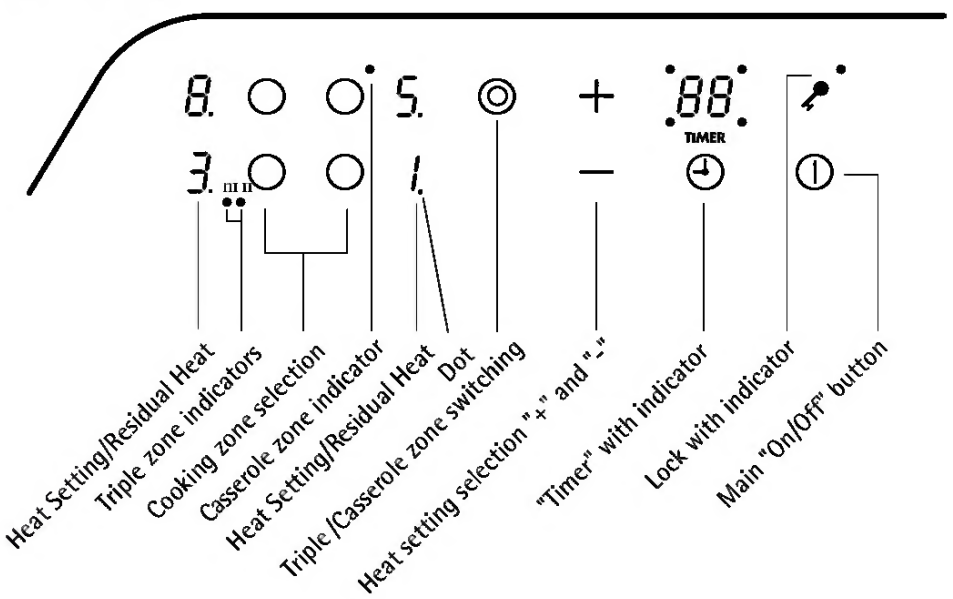
# Control Panel




## Main "On/Off" button ⏻

For switching on the entire appliance. The appliance is

- switched on when the button is touched for approx. one second,
- switched off when the button is touched again for one second.

When the appliance is switched on the "Heat Setting/Residual Heat" displays are illuminated.

## Cooking zone selection

Buttons for choosing the cooking zone for which the settings are to be changed. The decimal point is illuminated in the display field of the cooking zone just selected.

## "Heat Setting/Residual Heat" display

The four display fields that are assigned to the four cooking zones display:

- [-], after switching on and when automatically switched off by the safety function,
- [1.] to [9.], depending on the heat setting chosen,
- [A], when the warm up function is active,
- [H], in the case of residual heat,
- [F], in the case of a fault.
- [.] (Decimal point), which cooking zone is active.



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## Heat setting selection ⊕ and ⊖

For setting or changing the heat setting (1 to 9) for the selected cooking zone, or when in timer mode, for setting or changing the required cooking time.

- The heat setting or the cooking time is increased using the ⊕ button and the automatic warm up function activated.
- The heat setting or the cooking time is decreased using the ⊖ button.

## "Lock" button and indicator

For locking the control panel against accidental setting changes, touch the button for approx. two seconds. The lock is lifted by touching the button again for two seconds.

The lock can also be used as a child safety measure.

The indicator illuminates when the control panel is locked.

## Button/Indicators Triple Zone/Casserole Zone

For switching on and off the larger cooking zone on the triple cooking zone and the casserole zone.

To switch on, the relevant cooking zone must be selected using the cooking zone selection buttons.

The indicators illuminate when the outer cooking zone on the triple cooking zone or the casserole zone is switched on.

## "Timer" button and display field

For activating the timer function for the selected cooking zone.

The display field shows the cooking time set or remaining for the selected cooking zone.

The timer also be used as an "egg timer". Set the desired cooking time. The timer counts the remaining time down back to zero. This function is not assigned to any cooking zone and programming is not possible in this condition.

**"Timer Active"** Display: the four "Timer Active" indicators show the cooking zones for which the timer is active. Each cooking zone has its own indicator.

It is not possible to use the timer functions "Timer" and "Egg Timer" simultaneously.



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# Cooking zone safety switch

If, after a certain period of time, one of the zones is not switched off or the heat setting not changed, then the cooking zone switches off automatically.

[-], or [H] is appears in the displays of all the zones that were switched on.

The zones are switched off at:

- heat setting 1 - 2 after 6 hours
- heat setting 3 - 4 after 5 hours
- heat setting 5 after 4 hours
- heat setting 6 - 9 after 1.5 hours

## Releasing the safety switch

To release the safety switch on **all** cooking zones switched on, switch the appliance off and on again at the main button. The cooking zones are then ready for use again.

[H] appears in the zone display when there is residual heat remaining.

# Prior to Using for the first Time

## Initial Cleaning

Wipe the ceramic glass cooking surface with a damp cloth to remove any traces left from manufacturing.

**Important:** Do not use any caustic or abrasive cleaners! The surface could be damaged.



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# Operation of the cooking surface

## TOUCH CONTROL sensor buttons

To operate the TOUCH CONTROL sensor buttons, place your finger flat, from above, on the desired button until the corresponding indicator illuminates, or extinguishes, or the desired function is performed.

For quicker adjustment leave your finger on the button until the desired value is reached.

All entries are acknowledged by an acoustic signal.

## Switching on the appliance

☞ Switch on the appliance using the main "On/Off" button.

The "Heat Setting/Residual Heat" display fields show [-].

ⓘ After the main "On/Off" button has been operated to switch on your appliance, one of the cooking zones must be selected using the cooking zone selection buttons within approx. 10 seconds. Otherwise the appliance switches off again for safety reasons.

## Switching off the appliance

☞ Operate the main "On/Off" button to completely switch off the appliance.

ⓘ After the individual cooking zones or the entire cooking surface have been switched off, the presence of residual heat is indicated by [H] (as in "Hot") in the "Heat Setting/Residual Heat" display fields of the respective cooking zones.

If all cooking zones are switched off, the appliance switches off automatically after a period of time.



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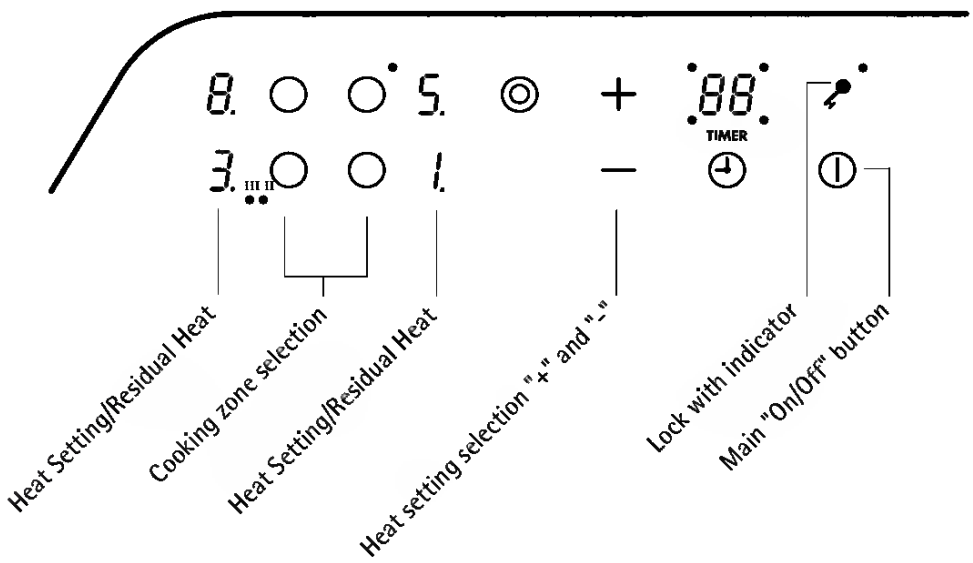


## Cooking with the automatic warm up function

All four zones have nine heat settings and are equipped with an automatic warm up function.

- [1], lowest heat setting
- [9], highest heat setting
- [A], automatic warm up function.

When you select using the [+]-button the cooking setting that you require for cooking once the pan is hot, the cooking zone operates for a certain period of time at full power ([A]= automatic warm up function) and then switches back to the heat setting selected for further cooking.
The duration of the automatic warm up period is dependant on the setting chosen for further cooking once the pan is hot! See page 52.

1. Select the desired cooking zone using the cooking zone buttons.
   The decimal point in the corresponding display field illuminates.
2. Press the [+] button for the desired cooking setting [1] to [8]. The cooking setting chosen is then displayed. After 5 seconds, [A] appears again in display instead of the cooking setting.
   The cooking setting is displayed again at the end of the automatic warm up time.

If you select a higher setting when the automatic function is in operation, e.g. from [3] to [5], the previous warm up time is taken into account. If you select a lower setting, then the automatic warm up function is brought to an immediate end. If you start cooking again on a cooking zone that is still



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warm, the automatic warm up function uses the residual heat. This saves time and energy.

**Switching off a cooking zone**

1. Select the desired cooking zone using the cooking zone buttons.
2. Press the ⊞ and ⊟ buttons simultaneously to switch off.

## Cooking without the automatic warm up function

If you want to use the cooking zone in the same way as you are accustomed, that is without the automatic warm up function, then select the desired heat setting with the ⊟-button.

Select a high setting for warming up. As soon as steam starts to form or the oil is hot, switch back to the setting necessary for further cooking.

1. Switch on the appliance and select the desired cooking zone using the cooking zone selection buttons.

   The decimal point in the associated display field illuminates.
2. Press the ⊟ button, to set the desired cooking setting 1 to 9.

   The "Heat Setting/Residual Heat" display field for the corresponding cooking zone indicates the current setting.
3. You can adjust the heat setting at any time using the ⊞ and ⊟ buttons, as long as the cooking zone is selected.

**Switching off a cooking zone**

1. Select the desired cooking zone using the cooking zone buttons.
2. Press the ⊞ and ⊟ buttons simultaneously to switch off.

## Locking/unlocking the control panel

At any time during the cooking process, the control panel can be locked, with the exception of the "On/Off" button. This means that changes to the settings, e.g. from wiping with a cloth, can be prevented. This function is also useful as a child safety measure.

1. Touch the 🔒 button until the indicator illuminates.
2. To unlock, touch the lock button again until the indicator extinguishes.

**Child Safety Measure!** If, when the lock button is active, the cooking surface is completely switched off by touching the main button, when the cooking surface is switched on again, the lock button remains active. This means that the lock button must be operated first, before the zones can be switched on again.



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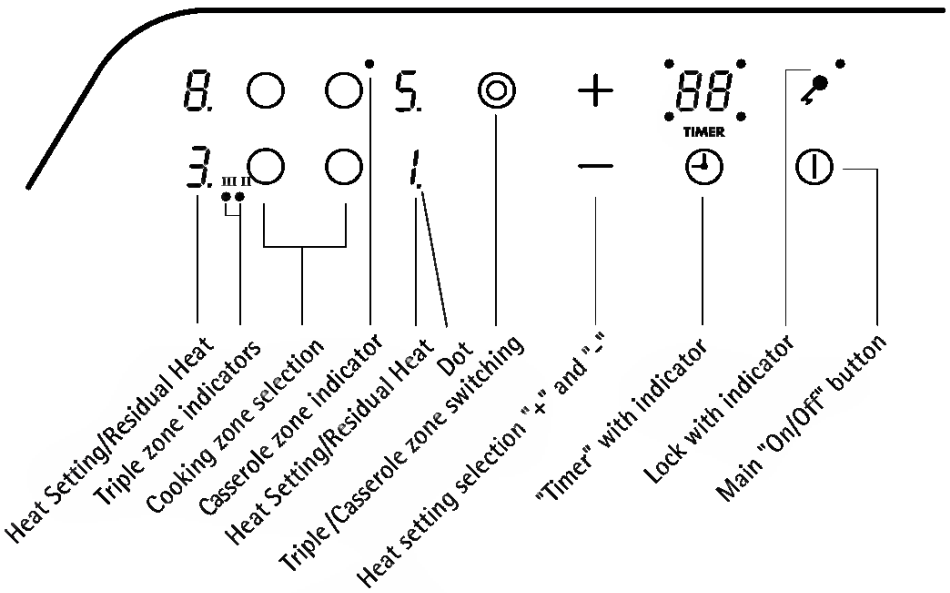


## Switching the triple zone on and off

If a larger cooking zone is required, a larger ring on the triple cooking zone can be switched in.

1. Select the triple cooking zone using the appropriate cooking zone selection button and select the desired heat setting (1 to 9).
2. Press the triple zone/casserole zone button.

   The middle ring is switched in. One of the triple cooking zone indicators illuminates.
3. Press the triple zone/casserole zone button again.

   The outermost zone is switched in. Both triple cooking zone indicators illuminate.
4. To switch off the outer zones, press the triple ring zone/casserole zone button again, the triple cooking zone must be selected when this is done.

## Switching the casserole zone on and off

If a larger cooking zone is required, the outer zone on the casserole zone can be switched in.

1. Select the casserole zone using the appropriate cooking zone selection button and select the desired heat setting (1 to 9).
2. Press the triple zone/casserole zone button.

   The outer zone is switched on. The casserole zone indicator illuminates.
3. To switch off the outer zone, press the triple zone/casserole zone button again, the casserole zone must be selected when this is done.



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## Setting/changing the cooking time

1. Select the desired cooking zone using the cooking zone selection buttons and set the desired heat setting.
2. Press the "Timer" button to activate the timer function for this cooking zone.
3. Using the ⊞ or ⊟ buttons, set or change the amount of time required until the cooking zone is to switch off automatically (e.g. 20 minutes).

   The timer starts after a few seconds and indicates the amount of time left. The small "Timer Active" indicator is also illuminated for the respective cooking zone, e.g. the upper left indicator corresponds to the rear left cooking zone.

   At the end of the cooking time set, the cooking zone switches off automatically and an acoustic signal sounds.
4. Touch the TIMER button to switch off the signal and the indicator.

☞ For quicker adjustment, leave your finger on the ⊞ or ⊟ button until the desired value is reached.

If the ⊟ button is operated first, the time setting starts at 99 minutes. If the ⊞ button is operated, the time setting starts at 1 minute.

**Displaying the remaining cooking time**

☞ Select the desired cooking zone using the cooking zone buttons.

If the selected cooking zone is in timer mode, the remaining cooking time appears in the "Cooking Time" display field.

**Use of the timer as an interval timer (egg timer)**

⚠ **Important!** There must be no cooking zones programmed with the timer!

1. Press the "Timer" button to activate the timer function.
2. Set desired time using the ⊞ or ⊟ buttons (e.g. 20 minutes).

   The timer starts after a few seconds and indicates the amount of time left.

   When the time set is at an end, an acoustic signal sounds.
3. Touch the TIMER button to switch off the signal.



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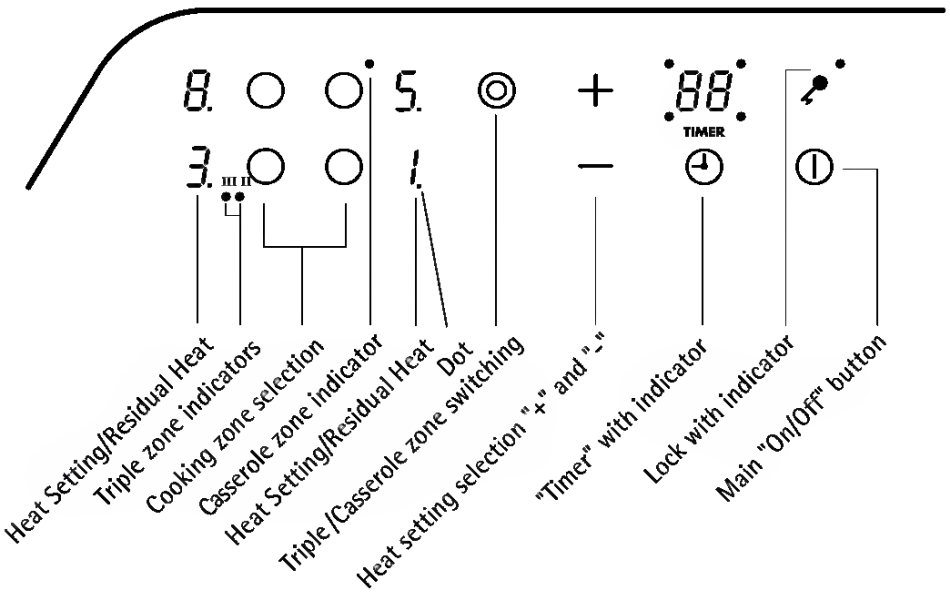


## Ending the timer function early

There are two ways of switching off the timer early:

**Switching off the cooking zone and timer simultaneously**

1. Select the desired cooking zone using the cooking zone buttons.
   If the selected **cooking zone is in timer mode** (TIMER indicator illuminated), the remaining cooking time appears in the timer display field.
2. Touch the ⊞ and ⊟ buttons simultaneously: the cooking zone and timer switch off.

**Switching off the timer – leaving the cooking zone active**

1. Select the desired cooking zone using the cooking zone buttons.
2. Touch the "Timer" button again
3. Touch the ⊞ and ⊟ buttons simultaneously:
   - only the timer switches off.
   - The cooking zone is left on.



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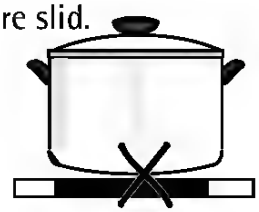
# Tables and Tips

## Pans

The better the pan, the better the results.

- You can recognise good pans by their bases. The base should be thick and as flat as possible.
- Pans with aluminium or copper bases can leave metal discoloration on the glass ceramic surface that is very difficult or impossible to remove.
- Do not use cast iron pans or pans with damaged bases that are rough or burred. Permanent scratching may occur when the pans are slid.
- When cold, pan bases are normally bowed slightly inwards (concave). They should under no circumstances be bowed outwards (convex).



## Tips on Saving Energy

You will save valuable energy if you observe the following tips:

- Always place pans on the cooking zone before switching on.

- Soiled cooking zones and pan bases increase the electricity consumption.
- If possible, always fit pans with a lid.

- Switch off the cooking zones before the end of cooking to make use of the residual heat, e.g. to keep food warm or for melting.
- The pan base and cooking zone should be the same size. When purchasing pans, pay attention to the diameter of the base. Manufacturers often state the diameter of the top of the pan.

- Cooking times are reduced by up to 50% when a pressure cooker is used.



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# Tips for cooking with and without the automatic warm up function

**The automatic warm up function is suitable for:**

- dishes that start off cold, are heated up at a high setting and do not need to be continually watched when cooking,
- dishes that are put in a hot frying pan.

**The automatic warm up function is not suitable for:**

- goulash and similar braised dishes that need continual turning until browned correctly, liquid adding and then braising until cooked,
- dumplings, pasta dishes with large amounts of liquid,
- cooking with pressure cookers,
- very large quantities of soup/stew with more than 2 litres of liquid.

**General Notes:**

- When cooking without the automatic warm up function, we recommend the use of a high heat setting to warm up the food (using the —-button) and then leaving the dish to finish cooking at an appropriate lower heat setting.
- The 1 heat setting can be used to keep food warm.
- Take special note of the results when you use the appliance initially! You can then decide which heat setting is the best for "your dishes" in the "quantities you are accustomed to preparing" with "your pans". You will then rapidly come to value the merits of the automatic function and will feel at ease with your new cooking surface.



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The figures given in the following tables are for guidance. Exactly which heat setting needs to be used depends on the quality of the pans and the type and quantity of the food.

## Table: Cooking and Frying

| Switch setting | Automatic warm up time * (Min.) | Cooking process | Examples of usage |
|---|---|---|---|
| 9 | | **Warm Up Brown Fry** | Warm up large amounts of liquid, boil pasta, brown meat, (brown goulash, pot-roast) |
| 8 | 4.5 | **Fry well** | Steaks, pieces of loin, potato fritters, fried sausages, pancakes |
| 7 | 3.5 | | |
| 6 | 2.5 | **Fry** | cutlets, liver, fish, rissoles, fried eggs |
| 5 | 8.5 | **Boil** | Boil up to 1.5 l of liquid, potatoes, vegetables |
| 4 | 6.5 | | |
| 3 | 4.8 | **Steam, Sauté Soften** | Steam and sauté small quantities of vegetables, cooking rice and milk based dishes |
| 2 | 3.0 | | |
| 1 | 1.0 | **Keep warm Melt** | Keep food warm, melt butter, dissolve gelatine, melt chocolate |

*) when cooking without the automatic warm up function, the warm up time can be selected as required.



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# Cleaning and care

## Ceramic Glass

**Important:** Cleaners must not come into contact with the ceramic glass when hot! All cleaners must be removed with plenty of clean water after cleaning as they may have a caustic effect when the rings are next heated! Do not use any aggressive cleaners, such as e.g. grill or oven sprays, coarse scouring cleaners or pan cleaners that cause scratches.

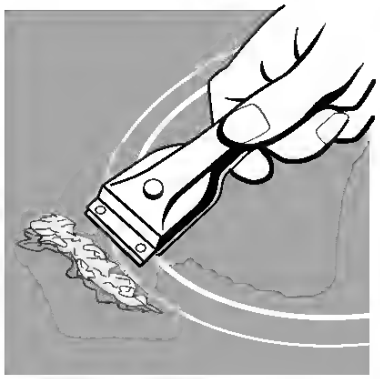
Clean the ceramic glass surface after each use when it is hand warm or cold. This means you will avoid soiling becoming burnt on.
Remove scale and water marks, fat spots and metallic shimmering discoloration with a commercially available ceramic glass or stainless steel cleaner, e.g. with "Stahl-Fix" or "Vitroclen".

### Light Soilage

1. Wipe the ceramic glass surface with a damp cloth and a little washing up liquid.
2. Then rub dry with a clean cloth. No residues of cleaner must be left on the surface.
3. Once a week, thoroughly clean the entire ceramic glass surface with a commercially available ceramic glass cleaner such as "Vitroclen".
4. Then wipe the ceramic glass surface with plenty of clean water and rub dry with a clean fluff-free cloth.

### Stubborn Soilage

1. To remove food that has boiled over or burnt on spots, use a glass scraper.
2. Place the glass scraper at an angle to the glass ceramic surface.
3. Remove soiling by sliding the scraper.



You can obtain glass scrapers and ceramic glass cleaners from your specialist retailers.



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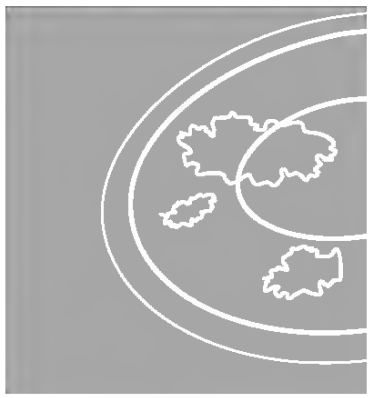
## Burnt on Soilage

1. Remove burnt on sugar, melted plastic, aluminium foil or other melted materials immediately, while the hob is still hot, using a glass scraper.

**Important:** When using the glass scraper on the hot cooking zone, there is a risk of burns!



2. Clean the cooking surface as normal once it is cold.

If the cooking zone has cooled down already prior to the soilage being removed, warm it up again for cleaning.
Scratches or dark marks on the ceramic glass surface, which have been caused by a pan base with sharp edges, cannot be removed. However, they do not impair the function of the cooking surface.

## Stainless steel surface

Clean the stainless steel surface with a damp cloth and a little washing up liquid.

Do not use any aggressive cleaners, such as e.g. grill or oven sprays, coarse scouring cleaners or pan cleaners that cause scratches.

This will give protect the surface against fingerprints.



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# What to do if ...

## Remedial action in the case of malfunctions

A malfunction may only be caused by a minor fault that you can rectify yourself using the following instructions. Do not perform any other work on the appliance if the following information does not provide assistance in your specific case.

**Warning:** Repairs to the appliance may only be carried out by approved service engineers. Improper repairs can cause injury or serious malfunction. If your appliance needs repairing, please contact your local AEG Service Force Centre.

## What to do if ...

**.... the cooking zones do not function?**

Check whether
- the appliance is switched on,
- the control lamps are on in the operating field,
- the respective cooking zone is switched on,
- the cooking zone power level has been set to the desired cooking-on level,
- the fuses in the house installation (fusebox) have tripped.
  If the fuses repeatedly trip, call in an approved electrician.
- the safety cut-out of the cooking zones has been tripped.

**.... the cooking zones cannot be switched on?**

Check whether
- the operating field is locked,
- a time period of more than 10 seconds has expired between the operation of the On/Off key and switching on the desired cooking zone,
- the touch surface is too large
  (the finger should only be used lightly)
- the touch switch has been partly covered by a damp cloth or by a liquid.
- the operating field has been touched too soon following a mains failure (to clear the condition, switch the fuse out and then in again).



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**... the displays all go out except for the [H] for residual heat?**

Check whether
- the On/Off key has been accidentally operated,
- the touch switches are partly covered by a damp cloth, liquid or something similar.

**... the displays suddenly go out?**

Check whether
- the electricity supply has been temporarily disconnected, or has failed.

**... after switching off, no [H] for residual heat is displayed?**

Check whether
- The cooking zone has only been in operation for a short time, and is therefore not hot enough.

If the cooking zone is hot, please call in an approved electrician, or call your Local AEG Service Force Centre.

**.... one of the cooking zones cannot be switched off?**

Check whether
- the touch keys are partly covered by a damp cloth or a liquid.
- the corresponding cooking zone key is active, i.e., the decimal point is lit up.

**.... [F] is shown in the display?**

Isolate the appliance from the mains immediately and check that the appliance has been connected correctly.

If you call in an engineer to resolve a problem listed in these notes, or due to an operating error, a charge will be made, even if the appliance is under guarantee.



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# INSTALLATION INSTRUCTIONS

**Important!** This appliance must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant country standards.

# Technical Data

## Appliance Dimensions

| | |
|---|---|
| Width | 840 mm |
| Depth | 530 mm |
| Height | 55 mm |

## Cut-Out Dimensions

| | |
|---|---|
| Width | 750 mm |
| Depth | 490 mm |
| Corner radius | R3 |

## Power Consumption

| | |
|---|---|
| Triple ring cooking zone front left | 800/1600/2300 W |
| Single ring cooking zone rear left | 1200 W |
| Casserole zone rear right | 1500/2400 W |
| Single ring cooking zone front right | 1200 W |
| **Heater Element Voltage** | 230 V ~ 50 Hz |
| **Total load** | 7.1 kW |

**AEG** Prod-nr: **941 054 485**

7.10 kW 230V, 230V 2-3, 400V 2N ~50 Hz Serie **95300KA-mn**

SC CE B Typ 250.1EWWBNAPNNA



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# Legal stipulations, standards, directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6
  in respect of the safety of electrical appliances for household use and similar purposes and
- DIN 44546 / 44547 / 44548
  in respect of properties of electrical cookers for the household.
- EN 55014-2 / VDE 0875 Teil 14-2
- EN 55014 / VDE 0875 Teil 14/12.93
- EN 61000-3-2 / VDE 0838 Teil 2
- EN 61000-3-3 / VDE 0838 Teil 3
  in respect of basic electromagnetic compatibility (EMC) requirements.

CE This appliance complies with the following EC directives:

- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Directive Change 92/31/EWG).



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# Safety Instructions for the Installer

- A device must be included in the electrical installation that makes it possible to isolate the appliance from the mains supply with a minimum contact separation of 3 mm.
  Suitable isolation devices are e.g. cut-outs, fuses (remove screw type fuses from the holder), earth leakage trips and circuit breakers.
- In respect of fire protection, this appliance corresponds to type Y (EN 60 335-2-6). Only this type of appliance may be installed with a high cupboard or wall on one side.
- It is not permitted to fit drawers below the cooking surface.
- Protection against electric shock must be provided by the installation.
- The kitchen unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.
- Built-in ovens and cooking surfaces are fitted with special connector systems. They may only be combined with appliances with a matching system.
- All cut surfaces are to be sealed with a suitable sealant for protection against moisture.
- On tiled work surfaces, the joints in the area where the hob sits on the surface must be completely filled with grout.
- Ensure that the seal is correctly seated in the frame and that it is seated against the work surface without leaving any gaps. Additional silicon sealant must not be applied, this will make removal more difficult in the event of the need for service.



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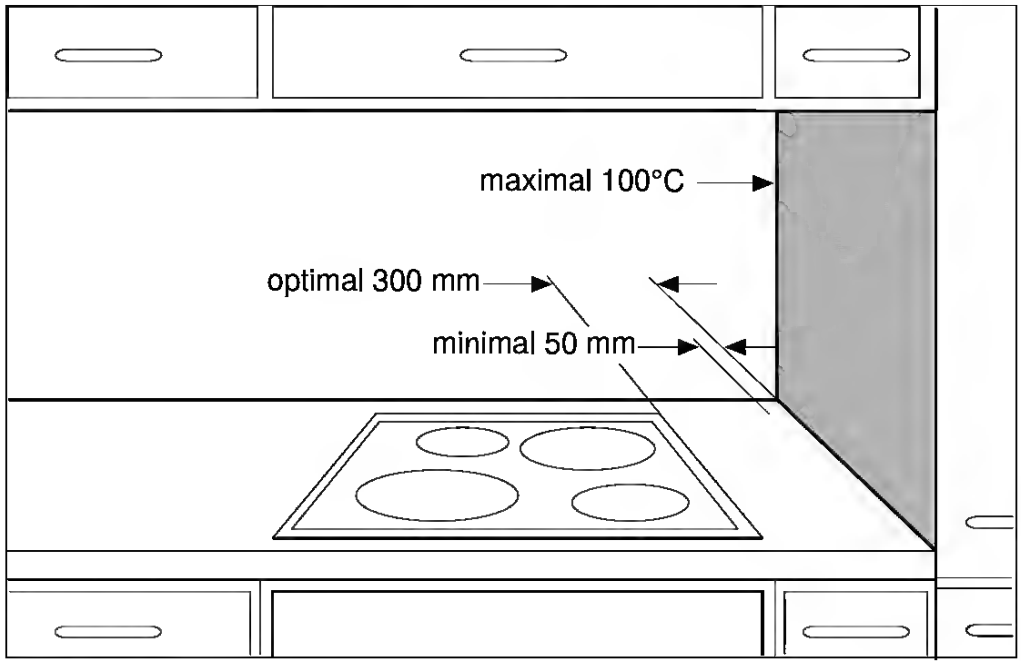
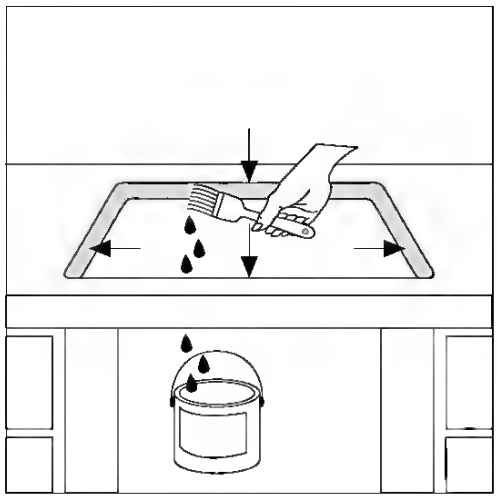
# Installing into a kitchen worksurface

Make a note of the serial number on the appliance rating plate prior to installation. This number will be required in the case of requests for service and is no longer accessible after installation, as it is on the original rating plate on the underside of the appliance.





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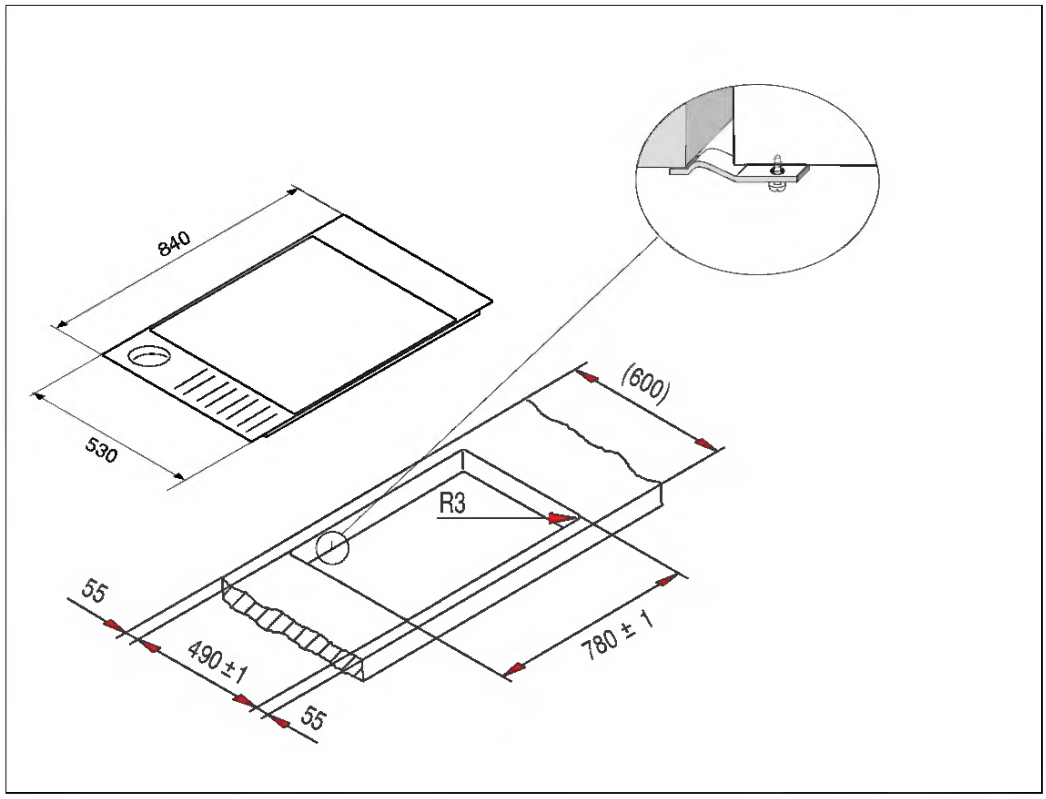


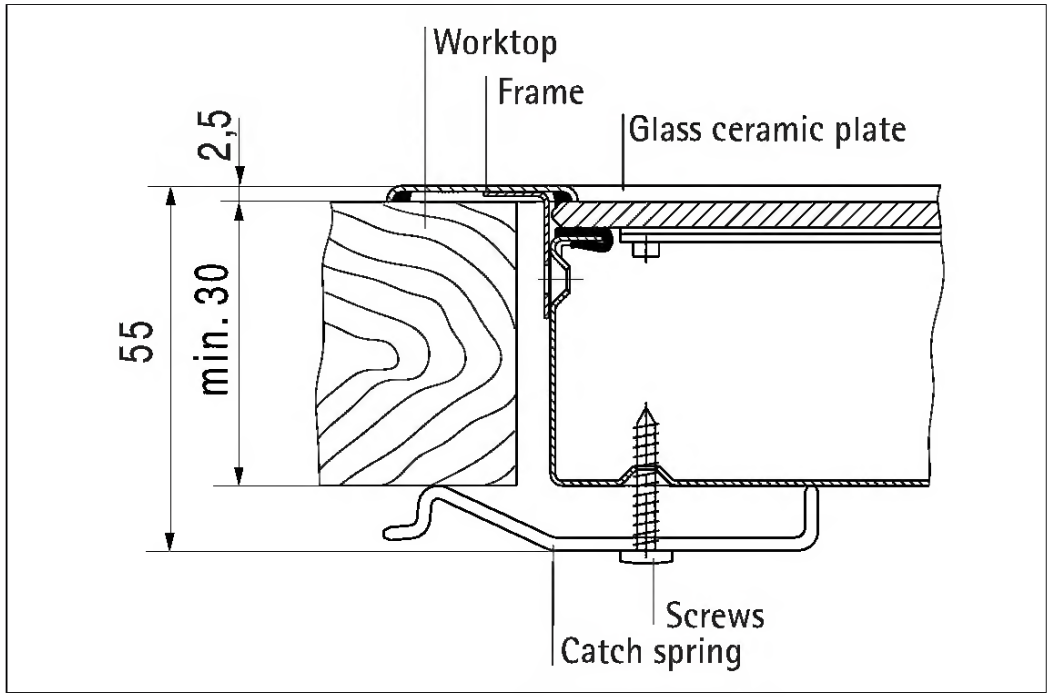




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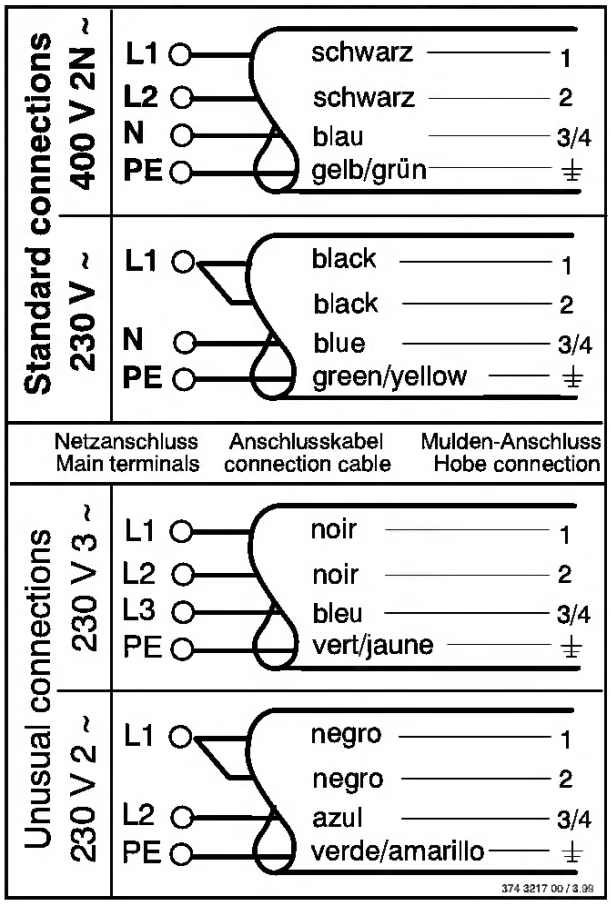
# Electrical connection

**Important!** Make the electrical connection in accordance with the wiring diagram.

- **If the mains connection cable has to be replaced, a cable with Spare Parts No. 374 2929 00/7 must be used.**

After connecting the electrical supply, all cooking zones should be briefly switched on one after the other at their maximum power, in order to test whether they are operational.

| | | |
|---|---|---|
| schwarz | = | black |
| blau | = | blue |
| grün/gelb | = | green/yellow |
| noir | = | black |
| bleu | = | blue |
| verte/jaune | = | green/yellow |
| negro | = | black |
| azul | = | blue |
| verde/amarillo | = | green/yellow |



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# SERVICE

In the «What to do, if ...» section a number of malfunctions are listed that you can rectify yourself. In the event of a malfunction, look there first.

**Is it a technical malfunction?**

Then please contact your customer service centre. (You will find addresses and telephone numbers in the «Customer Service Centres» list.)

Always take the time to prepare yourself for the call. By this means you will make diagnosis of the problem easier and also make it easier to decide if a customer service visit is necessary:

Please determine as accurately as possible:

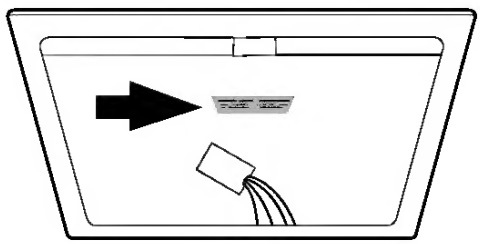
- How is the malfunction noticeable?
- Under what circumstances does the malfunction occur?

Prior to the telephone call it is imperative that you make a note of the following appliance code numbers that are given on the rating plate:

- PNC Code (9 digits),
- S-No Code (9 digits).

We recommend you to record the code numbers here so that you always have them at hand:

**PNC . . . . . .**
**S-No . . . . . .**



**When will you be charged, also during the warranty period?**

- when you could have rectified the malfunction with aid of the Table of Malfunctions (see «What to do, if ...» section),
- if the customer service engineer has to make several calls because he was not given important information prior to his visit, and therefore, e. g., had to fetch replacement parts. You can avoid multiple calls if you prepare yourself well for the telephone call, as described above.



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